

Retail Food Inspection Report

Floyd County Health Department

Telephone (812) 948-4726

Establishment Name HONEY CREME DONUTS	Telephone Number Est 812-945-2150 Own 502-724-0059	Date of Inspection 03/25/2022	ID#		
Address 514 VINCENNES STREET, NEW ALBANY IN 47150	Purpose <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Pre-Operational <input type="checkbox"/> Temporary <input type="checkbox"/> HACCP <input type="checkbox"/> Other (list)	Follow Up	Released 03/28/2022		
Owner JASON VAN HORN		Menu Type 1 <input checked="" type="checkbox"/> 2 <input type="checkbox"/> 3 <input type="checkbox"/> 4 <input type="checkbox"/> 5 <input type="checkbox"/>			
Owner's Address 104 BLACKISTON RIDGE CT CLARKSVILLE, IN 47129					
Person in Charge KRISTIAN BRYANT					
Responsible Person's Email					
Certified Food Handler					
CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C" VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE COLUMN MARKED AS "R"					
Section #	C	NC	R	Narrative	To Be Corrected
438	X			Observed 5 spray bottles without a label.	today
239		X		Observed to-go containers to not be inverted.	
270		X		When speaking with PIC it was discovered the warewash process was incorrect. The 3 compartments are for wash, rinse and sanitize. Chlorine bleach should be used in the final compartment of sink and should be tested for concentration. Dishes should then be allowed to air dry.	1 day
193	X			Observed milk being stored in a mini fridge at 55F. If milk is not stored at 41F or below it must be labeled and discarded after 4 hours and a time log and records kept on a daily basis.	1 day
Summary of Violations C <u> 2 </u> NC <u> 2 </u> R <u> 0 </u>					
Received by (name and title printed):				Inspected by (name and title printed): Thomas Snider CFS	
Received by (signature):				Inspected by (signature): <i>Thomas Snider</i>	
cc:		cc:		cc:	